

Valentine's

FIRST COURSE

BABY GREENS, POMEGRANATE,
GOAT CHEESE CRUSTED WITH ALMONDS,
WILD MUSHROOM TRUFFLES,
ROOT VEGETABLE RIBBONS
AND WILD BERRY TEA VINAIGRETTE

SECOND COURSE

CREAMY LENTIL AND SAGE SOUP
WITH RYE BREAD CROUTONS
AND ALFALFA CLOVER ORGANIC HONEY

THIRD COURSE
YOUR CHOICE OF . . .

FOURTH COURSE
BLOOD ORANGE BAVAROIS
FILLED WITH MILK CHOCOLATE MOUSSE
ON AN ALMOND CARDAMOM CAKE

BEEF SHORT RIBS, BRAISED IN ORIGINAL 16,
SERVED WITH SAUERKRAUT PIEROGI
AND THREE SISTER'S MEDLEY

OR

CAMELINA OIL POACHED STEELHEAD TROUT
WITH A LEMONGRASS DILL SAUCE,
FARRO AND WILD RICE
AND SWISS CHARD

OR

BEEF RISOTTO, GOAT CHEESE,
TEMPURA FRIED CAULIFLOWER,
KALE AND SPINACH PESTO

Wine specials will be available for purchase.



WEDNESDAY, FEBRUARY 14 | SEATINGS START AT 5:00 PM | \$50 / PERSON
VISIT BOFFINS.CA OR CALL 306.978.2582 TO MAKE YOUR RESERVATION